

dinner m<mark>e</mark>nu

chef's selection of appetizers 1 PER 4 GUESTS

MILESTONE'S FAMOUS HOT SPINACH & ARTICHOKE DIP

Creamy spinach dip with artichoke hearts and imported Italian cheeses. Served with sour cream, fresh-cut salsa and warm red tortilla chips

BAKED GOAT CHEESE & SLOW ROASTED GARLIC FLATBREAD PLATE

Warm garlic flatbread, spiced cranberry relish, roasted corn and onion salsa, fresh papaya and roasted red pepper salsa

CALAMARI STEAK STRIPS WITH ANDOUILLE SAUSAGE RAGU

Our twist on a classic. Thinly-sliced crispy calamari steak topped with spicy sausage tomato caper sauce, preserved lemon aioli

YUMMY YAM FRITES

Vegetarian

Yam frites cooked to order and served with green apple cider vinegar and two specialty mayos: Moroccan spice and chipotle

choice of salad

ROASTED GARLIC CAESAR

The best Caesar ever! House-made Ciabatta croutons, Reggiano cheese, our signature Caesar dressing. Topped with shaved asiago, roasted garlic

MILESTONE'S GARDEN GREENS

Seasonal mixed greens, red onion, hand-diced Roma tomatoes, spicy-glazed pecans

choice of entrée

PORTOBELLO MUSHROOM CHICKEN

Double breast, with sliced Portobello mushrooms sauteed in olive oil with plenty of fresh basil, roasted garlic and reduced reggiano cream served over capellini

FIRE GRILLED PORK CHOP – NAPA STYLE

A center cut pork chop, lightly marinated in lemongrass and roasted garlic. Grilled to your liking and served over lavender roasted potatoes and fresh asparagus. Served with Gogi berry sauce



CERTIFIED ANGUS BEEF[®] TOP SIRLOIN With trio of signature steak sauces: House-made Worcestershire, Kobe mustard, Gaucho sauce. Served with garlic mashed potatoes and seasonal vegetables

Vegetarian

BUTTERNUT SQUASH RAVIOLI

Fresh basil, goat cheese, Roma tomato sauce, spicy glazed pecans

FIRE-GRILLED WILD COHO SALMON

Premium line-caught Wild Pacific Coho salmon with house-made preserved lemon aioli, fragrant jasmine rice, basil oil and seasonal vegetables

choice of dessert

GANACHE TORTE The finest Belgian chocolate, crushed pecan crust, house-made caramel sauce

PREMIUM ITALIAN GELATO With house-made chocolate sauce

SERVED WITH YOUR CHOICE OF COMPLIMENTARY COFFEE OR TEA

32.99 per person

Please see our wish list to view our full selection of wine. Ask your server for details. Taxes & gratuity not included.